

Coconut Pie

With Jasmine Rice

Type: Main/Entree

Serves: 30 Tastes **Recipe source:** Foodsense Catering

Cooks Notes: Traditionally not made with rice. If you want to leave the rice out add about half an hour to cooking time.

Fresh from the garden:

EQUIPMENT: Cup measures 1 large shallow pie dish (glass oval) Baking paper 1 sheet paper towel Pencil Scissors Food Processor Hand juicer	INGREDIENTS: <ul style="list-style-type: none">• $\frac{1}{2}$ cup plain flour• 1 cup shredded coconut• 1 cup sugar• 4 eggs• 1 x 400ml can coconut milk• 125g butter• 1 cup cooked basmati or jasmine rice (absorption method) <p>Small knob of extra butter for greasing pie dish</p> <p>Berry Coulis</p> <p>1 $\frac{1}{2}$ cup mixed frozen berries</p> <p>Juice of 1 orange</p> <p>1 tablespoon honey</p>
TO SERVE: Pie Server	

What to do:

1. Preheat oven to 180 deg
2. Place a piece of baking paper on the bench and place pie dish on top and trace around the outside of the base so that you have a oval shape on the paper to cut around. Use scissors to cut around the circle shape and put aside.
3. Grease pie dish with a very small amount of butter on a piece of paper towel. Rub around the inside of the dish is covered with a very very thin layer of butter so that the pie won't stick to the dish. (The butter shouldn't be so thick that it is yellow.)
4. Place your baking paper circle in the base of pie dish.
5. Sprinkle cooked rice evenly over base of pie dish and set aside.
6. Put all other measured ingredients into food processor and process until smooth
7. Pour mixture gently into pie dish
8. Bake at fan forced 160 degrees about 30-40 min or until golden on top and mixture is set. If time make berry coulis.
9. Berry Coulis
 - Place berries, honey and orange juice in food processor and blend until smooth.
 - Pour into a jug
 - Pour a small amount over pie when serving